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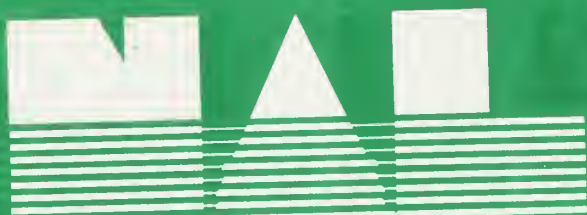
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1967

**United States
Department of
Agriculture**



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**UNITED STATES
STANDARDS**

for grades of

DRIED FIGS



EFFECTIVE FEBRUARY 27, 1967

Third Issue
As Amended

These standards supersede the standards
which have been in effect since
December 27, 1955

This is the third issue, as amended, of the United States Standards for Grades of Dried Figs. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were published in the Federal Register on November 26, 1955 (20 F. R. 8681) to become effective December 27, 1955. This issue was amended by publication in the Federal Register of January 26, 1967 (32 F. R. 921) to permit a maximum moisture of 30% for certain packaged figs (*See Table 1, Group 1*) when a safe and suitable mold inhibitor is used. That amendment became effective February 27, 1967.

This grade standard is issued under authority of the Agricultural Marketing Act of 1946, which provides for the issuance of official U. S. grades to designate different levels of quality for the voluntary use of producers, buyers, and consumers. Official grading service is also provided under this Act, upon request of the applicant, and upon payment of a fee to cover the cost of the service.

As is the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

These standards are issued by the Department after careful consideration of all data and views submitted and the Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization and Inspection Branch
Fruit and Vegetable Division, AMS
U. S. Department of Agriculture
Washington, D. C. 20250

UNITED STATES STANDARDS FOR GRADES OF DRIED FIGS¹

Effective February 27, 1967

PRODUCT DESCRIPTION, COLOR TYPES, STYLES, SIZES, GRADES

- Sec.
52.1021 Product description.
52.1022 Color types of dried figs.
52.1023 Styles and types of packs of dried figs.
52.1024 Sizes of Style I (a), Whole, Loose, Dried figs.
52.1025 Grades of dried figs.

MOISTURE ALLOWANCES

- 52.1026 Moisture allowances for grades of dried figs.

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52.1031 Definitions of defects.
52.1032 Degrees of flavor and odor.

WORK SHEET

- 52.1033 Work sheet for grades of dried figs.

AUTHORITY: §§ 52.1021 to 52.1033 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

PRODUCT DESCRIPTION, COLOR TYPES, STYLES, SIZES, GRADES

§ 52.1021 *Product description.* Dried figs are the fruit of the fig tree (*Ficus carica*) from which the greater portion of moisture has been removed. The dried figs are prepared from clean and sound fruit and are sorted and thoroughly cleaned to assure a clean, sound, wholesome product. The figs may or may not be sulphured or otherwise

bleached.

§ 52.1022 *Color types of dried figs—*(a) "*White.*" "White figs" (or "white type" figs) are white to dark brown in color and include such varieties as Adriatic, Calimyrna, and Kadota.

(b) "*Black.*" "Black figs" (or "black type" figs) are black or dark purple in color as in the Mission varieties.

§ 52.1023 *Styles and types of packs of dried figs—*(a) *Style I, Whole.* "Style I, Whole" (or "whole figs") means dried figs in any of the following types of packs:

(1) "Whole, loose, figs", referred to as Style I (a), are whole dried figs, not materially changed from their original dried form, that are packed without special arrangement in a container.

(2) "Whole, pulled, figs", referred to as Style I (b), are whole dried figs which are changed from their original dried form by purposely flattening and shaping and are placed in a definite arrangement in a container. The dried figs may or may not be split slightly across the eye but are not split to the extent that the seed cavity is materially exposed.

(3) "Whole, layered, figs", referred to as Style I (c), are whole dried figs which are changed from their original dried form by purposely flattening and shaping and are placed in a staggered-layer arrangement in a container. The figs are split across the base to the extent that the seed cavity may be materially exposed.

(b) *Style II, Sliced.* "Style II, Sliced" (or "sliced figs") means dried whole figs that have been cut into slices not less than 1/4 inch in thickness and such slices are not recut showing more than two

¹ Compliance with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

cut surfaces.

§ 52.1024 *Sizes of Style I (a), whole, loose, dried figs*—(a) *Sizes*. The sizes of Style I (a), whole, loose, dried figs for the respective varieties are as follows:

Adriatic or Kadota

No. 1 size (jumbo size)— $1\frac{1}{16}$ inches or larger in width.

No. 2 size (extra fancy size)— $1\frac{1}{16}$ inches to, but not including, $1\frac{3}{16}$ inches in width.

No. 3 size (fancy size)— $1\frac{3}{16}$ inches to, but not including, $1\frac{5}{16}$ inches in width.

No. 4 size (extra choice size)— $1\frac{5}{16}$ inches to, but not including, $1\frac{3}{4}$ inches in width.

No. 5 size (choice size)— $1\frac{5}{16}$ inch to, but not including, $1\frac{1}{4}$ inches in width.

No. 6 size (standard size)—Less than $1\frac{5}{16}$ inch in width.

Calimyrna

No. 1 size (jumbo size)— $1\frac{1}{16}$ inches or larger in width.

No. 2 size (extra fancy size)— $1\frac{1}{16}$ inches to, but not including, $1\frac{3}{16}$ inches in width.

No. 3 size (fancy size)— $1\frac{3}{16}$ inches to, but not including, $1\frac{5}{16}$ inches in width.

No. 4 size (extra choice size)— $1\frac{5}{16}$ inches to, but not including, $1\frac{3}{4}$ inches in width.

No. 5 size (choice size)— $1\frac{5}{16}$ inch to, but not including, $1\frac{1}{4}$ inches in width.

No. 6 size (standard size)—Less than $1\frac{5}{16}$ inch in width.

Black Mission

No. 1 size (jumbo size)— $1\frac{5}{16}$ inches or larger in width.

No. 2 size (extra fancy size)— $1\frac{3}{16}$ inches to, but not including, $1\frac{5}{16}$ inches in width.

No. 3 size (fancy size)— $1\frac{5}{16}$ inches to, but not including, $1\frac{3}{4}$ inches in width.

No. 4 size (extra choice size)— $1\frac{5}{16}$ inch to, but not including, $1\frac{1}{4}$ inches in width.

No. 5 size (choice size)— $1\frac{5}{16}$ inch to, but not including, $1\frac{1}{4}$ inch in width.

No. 6 size (standard size)—Less than $1\frac{3}{16}$ inch in width.

(b) *Ascertaining compliance for a single size*. In ascertaining compliance with the size requirements of this section, Style I (a), whole, loose, dried figs will be considered as a single size if not less than 80 percent by count of the figs are of one predominant size and not more than 14 percent by count of the figs are of a size or sizes smaller than that predominating size and not more than 6 percent by count of the figs are of a size or sizes larger than that predominating size. "Uniformity of size", as such, is not a grade requirement for

Style I (a), whole, loose, dried figs.

§ 52.1025 *Grades of dried figs*. (a) "U. S. Grade A" or "U. S. Fancy" is the quality of whole or sliced dried figs in which Style I, whole figs, are of one variety and in which Style II, sliced figs, are of one variety or similar varieties; that are well-matured with not more than 5 percent, by count, of reasonably well-matured dried figs; that are practically uniform in size, except for Style I (a), whole, loose, figs and Style II, sliced figs; that possess a practically uniform typical color; that possess a good flavor; that are free from foreign material; and that do not exceed the maximum allowances and limitations as specified in Table I (Moisture) and Table IIA (Defects in White Figs) and Table IIB (Defects in Black Figs).

(b) "U. S. Grade B" or "U. S. Choice" is the quality of whole or sliced dried figs in which Style I, whole figs, are of one variety and in which Style II, sliced figs, are of one variety or similar varieties; that are reasonably well-matured with not more than 10 percent, by count, of fairly well-matured dried figs; that are reasonably uniform in size, except for Style I (a), whole, loose, figs and Style II, sliced figs; that possess a reasonably uniform typical color; that possess a reasonably good flavor; that are free from foreign material; and that do not exceed the maximum allowances and limitations as specified in Table I (Moisture) and Table IIIA (Defects in White Figs) and Table IIIB (Defects in Black Figs).

(c) "U. S. Grade C" or "U. S. Standard" is the quality of whole or sliced dried figs that are of one variety or of similar varieties; that are fairly well-matured with not more than 10 percent, by count, of figs that fail to meet the requirements for fairly well-matured dried figs; that are fairly uniform in size, except for Style I (a), whole, loose, figs and Style II, sliced figs; that possess a fairly uniform typical color; that possess a typical and normal flavor; that are free from foreign material; and that do not exceed the maximum allowances and limitations as specified in Table I (Moisture) and Table IVA (Defects in White Figs) and Table IVB (Defects in Black Figs).

(d) "Substandard" is the quality of dried figs that fail to meet the requirements of "U. S. Grade C" or "U. S. Standard."

MOISTURE ALLOWANCES

§ 52.1026 *Moisture allowances for grades of dried figs*—(a) *Moisture limits*. Dried figs shall not exceed the moisture limits for the grades, color types, styles, and groups designated in Table I of this

section. Group I includes figs in containers which do not completely enclose and seal the figs; such containers include, but are not limited to, wood boxes or fiber boxes. Group II includes figs packaged in completely sealed packages; such containers include, but are not limited to, cellophane, pliofilm, metal-foil wrapped bags or cartons, and hermetically-sealed glass or metal containers.

TABLE I—MOISTURE ALLOWANCES FOR DRIED FIGS

Grades	Color types	Styles	Maximum moisture limits (by weight)	
			Group I	Group II
U. S. Grade A or U. S. Fancy and U. S. Grade B or U. S. Choice and U. S. Grade C or U. S. Standard.	White.....	Whole.....	<i>Percent</i> 1 24	<i>Percent</i> 30
	White.....	Sliced.....	1 23	-----
	Black.....	Whole.....	1 23	30
	Black.....	Sliced.....	1 23	-----
	Black and White (mixed).....	Whole.....	1 23	30
	Black and White (mixed).....	Sliced.....	1 23	-----

¹ Except Dried Figs of this group may have a maximum moisture of 30 percent when a safe and suitable mold inhibitor is used.

within the total allowances for the respective grades and styles as follows:

(a) U. S. Grade A or U. S. Fancy; Styles I and II:

Table II A—White figs.

Table II B—Black figs.

(b) U. S. Grade B or U. S. Choice; Styles I and II:

Table III A—White figs.

Table III B—Black figs.

(c) U. S. Grade C or U. S. Standard; Styles I and II:

Table IV A—White figs.

Table IV B—Black figs.

DEFECT ALLOWANCES

§ 52.1027 *Allowances for defects in dried figs*. The following tables in this section summarize the total maximum allowances and maximum limitations

TABLE II A—ALLOWANCES FOR DEFECTS IN WHITE FIGS

(Style I, Whole; Style II, Sliced, except as indicated otherwise)

Grade	Total allowance ¹ —Not more than a total of 5 percent ²	Limited allowance—Not more than ⅓ of the total or 3 percent ²
U. S. Grade A or U. S. Fancy.	Damaged by: scars or disease, sunburn, mechanical injury, ³ visible sugaring, other similar defects. Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.	Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.

¹ Total maximum allowances: *Provided*, that the appearance or edibility of the product is not more than slightly affected by such defects or by the presence of otherwise defective units.

² Percentages are by count.

³ Not applicable to Style II, Sliced figs.

TABLE II B—ALLOWANCES FOR DEFECTS IN BLACK FIGS
(Style I, Whole; Style II, Sliced, except as indicated otherwise)

Grade	Total allowance ¹ —Not more than a total of 10 percent ²	Limited allowance—Not more than $\frac{1}{2}$ of the total or 5 percent ³
U. S. Grade A or U. S. Fancy.	Damaged by: scars or disease, sunburn, mechanical injury, ³ visible sugaring, other similar defects. Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.	Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.

¹ Total maximum allowances: *Provided*, that the appearance or edibility of the product is not more than slightly affected by such defects or by the presence of otherwise defective units.

² Percentages are by count.

³ Not applicable to Style II, Sliced figs.

TABLE III A—ALLOWANCES FOR DEFECTS IN WHITE FIGS
(Style I, Whole; Style II, Sliced, except as indicated otherwise)

Grade	Total allowance ¹ —Not more than a total of 10 percent ²	Limited allowance—Not more than $\frac{1}{2}$ of the total or 5 percent
Grade B or U. S. Choice.	Damaged by: scars or disease, sunburn, mechanical injury, ³ visible sugaring, other similar defects. Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.	Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.

TABLE III B—ALLOWANCES FOR DEFECTS IN BLACK FIGS
(Style I, Whole; Style II, Sliced, except as indicated otherwise)

Grade	Total allowance ¹ —Not more than a total of 15 percent ²	Limited allowance—Not more than $\frac{1}{4}$ of the total or 7 percent ³
U. S. Grade B or U. S. Choice.	Damaged by: scars or disease, sunburn, mechanical injury, ³ visible sugaring, other similar defects. Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.	Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.

¹ Total maximum allowances: *Provided*, That the appearance or edibility of the product is not materially affected by such defects or by the presence of otherwise defective units.

² Percentages are by count.

³ Not applicable to Style II, Sliced figs.

TABLE IV A—ALLOWANCES FOR DEFECTS IN WHITE FIGS
(Style I, Whole; Style II, Sliced, except as indicated otherwise)

Grade	Total allowance ¹ —Not more than a total of 15 percent ²	Limited allowance—Not more than $\frac{1}{4}$ of the total or 7 percent ³
U. S. Grade C or U. S. Standard.	Damaged by: scars or disease; sunburn; mechanical injury; ³ visible sugaring; other similar defects. Seriously damaged by: scars or disease; sunburn; mechanical injury, ³ other similar defects.	Seriously damaged by: scars or disease; sunburn, mechanical injury, ³ other similar defects.

TABLE IV B—ALLOWANCES FOR DEFECTS IN BLACK FIGS
(Style I, Whole; Style II, Sliced, except as indicated otherwise)

Grade	Total allowance ¹ —Not more than a total of 20 percent ²	Limited allowance—Not more than $\frac{3}{8}$ of the total or 8 percent ²
U. S. Grade C or U. S. Standard.	Damaged by: scars or disease, sunburn, mechanical injury, ³ visible sugaring, other similar defects. Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.	Seriously damaged by: scars or disease, sunburn, mechanical injury, ³ other similar defects.

¹ Total maximum allowances: *Provided*, That the appearance or edibility of the product is not seriously affected by such defects or by the presence of otherwise defective units.

² Percentages are by count.

³ Not applicable to Style II, Sliced figs.

DEFINITIONS AND EXPLANATIONS OF TERMS

§ 52.1028 *Stages of maturity*—(a) *Well matured*. A “well-matured” dried fig means a dried fig which is well developed and in which the interior shows very good sugary tissue development that is sirupy and gumlike in consistency and texture.

(b) *Reasonably well matured*. A “reasonably well-matured” dried fig means a dried fig which is reasonably well developed and in which (1) the interior shows good sugary tissue development that is gummy but slightly fibrous in consistency and texture, or (2) one-third or less of the interior of the fig may be entirely lacking in sugary tissue, if the remainder of the interior of the fig is sirupy and gumlike in consistency and texture.

(c) *Fairly well matured*. A “fairly well-matured” dried fig means a dried fig which is fairly well developed and in which (1) the sugary tissue in the interior of the fig is gummy and fibrous in consistency and texture, or (2) one-third or less of the interior of the fig may be entirely lacking in sugary tissue, if the remainder of the interior of the fig is gummy but slightly fibrous in consistency and texture, or (3) more than one-third, but less than one-half, of the interior of the fig may be entirely lacking in sugary tissue, if the remainder of the interior of the fig is sirupy and gumlike in consistency and texture.

§ 52.1029 *Degrees of uniformity of size*. Uniformity of size applies to Style I (b), whole, pulled, figs and Style I (c), whole, layered, figs, where the original

shape has been materially changed.

(a) *Practically uniform in size*. “Practically uniform in size” means that not more than a total of 10 percent, by count, of dried figs may be conspicuously larger or smaller than the approximate average size of the dried figs in the container.

(b) *Reasonably uniform in size*. “Reasonably uniform in size” means that not more than a total of 15 percent, by count, of dried figs may be conspicuously larger or smaller than the approximate average size of the dried figs in the container.

(c) *Fairly uniform in size*. “Fairly uniform in size” means that not more than a total of 20 percent, by count, of dried figs may be conspicuously larger or smaller than the approximate average size of the dried figs in the container.

§ 52.1030 *Degrees of uniformity of color*—(a) *White figs*—(1) *Practically uniform typical color*. “Practically uniform typical color” means, with respect to white varieties of dried figs that are light in color, that there may be not more than 5 percent, by count, of dried figs that are markedly dark figs; and, with respect to white varieties that are dark in color, that there may be not more than 5 percent, by count, of dried figs that are markedly light-colored figs.

(2) *Reasonably uniform typical color*. “Reasonably uniform typical color” means, with respect to white varieties of dried figs that are light in color, that there may be not more than 10 percent, by count, of dried figs that are markedly dark figs; and, with respect to white varieties that are dark in color, that there

may be not more than 10 percent, by count, of dried figs that are markedly light-colored figs.

(3) *Fairly uniform typical color.* "Fairly uniform typical color" means, with respect to white varieties of dried figs that are light in color or are very light green in color, that there may be not more than 20 percent, by count, of dried figs that are markedly dark figs; and, with respect to white varieties that are dark in color, that there may be not more than 20 percent, by count, of dried figs that are markedly light-colored figs.

(b) *Black figs*—(1) *Practically uniform typical color.* "Practically uniform typical color" means, with respect to Black varieties of dried figs, that the color is practically uniform and a typical natural black or dark reddish-brown color of dried figs and that not more than 10 percent, by count, of the dried figs may be, singly or in combination:

(i) Affected by very light-colored scars which are not calloused and which, singly or in the aggregate on a whole dried fig, are more than one-eighth but less than one-half of the exterior surface of the dried fig; or

(ii) Seriously damaged by scars or disease (as defined in § 52.1031 (b)) which affect the color of the dried fig.

(2) *Reasonably uniform typical color.* "Reasonably uniform typical color" means, with respect to Black varieties of dried figs, that the color is reasonably uniform and a typical natural black or dark reddish-brown color of dried figs and that not more than 20 percent, by count, of the dried figs may be, singly or in combination:

(i) Affected by very light-colored scars which are not calloused and which, singly or in the aggregate on a whole dried fig, are more than one-fourth but less than one-half of the exterior surface of the dried fig; or

(ii) Seriously damaged by scars or disease (as defined in § 52.1031 (b)) which affect the color of the dried fig.

(3) *Fairly uniform typical color.* "Fairly uniform typical color" means, with respect to Black varieties of dried figs, that the color is fairly uniform and a typical natural black or dark reddish-

brown color of dried figs and that not more than 30 percent, by count, of the dried figs may be, singly or in combination:

(i) Affected by very light-colored scars which are not calloused and which, singly or in the aggregate on a whole dried fig, are more than one-fourth but less than one-half of the exterior surface of the dried fig; or

(ii) Seriously damaged by scars or disease (as defined in § 52.1031 (b)) which affect the color of the dried fig.

§ 52.1031 *Definitions of defects*—(a) *Damaged by scars or disease.* "Damaged by scars or disease" means that the area of tough or calloused scars, singly or in the aggregate on a dried fig or portion of a dried fig, is equal to, or exceeds, the area of a circle $\frac{3}{8}$ inch in diameter but is less than the area of a circle $\frac{1}{2}$ inch in diameter.

(b) *Seriously damaged by scars or disease.* "Seriously damaged by scars or disease" means that the area of tough or calloused scars, singly or in the aggregate on a dried fig or portion of a dried fig, is equal to, or exceeds, the area of a circle $\frac{1}{2}$ inch in diameter. Figs which possess very light-colored scars that are not calloused are considered as "seriously damaged by scars" if such scars, singly or in the aggregate on a whole dried fig, are equal to one-half or more of the exterior surface of the dried fig.

(c) *Damaged by sunburn.* "Damaged by sunburn" means any substantial damage from excessive heat to the skin evidenced by dry and tough surface areas.

(d) *Seriously damaged by sunburn.* "Seriously damaged by sunburn" means any substantial damage from excessive heat to the skin evidenced by dry and tough surface areas and which damage is accompanied by a lack of sugary tissue affecting one-third or more of the interior of a dried fig.

(e) *Damaged by mechanical injury.* "Damaged by mechanical injury" in Styles I (a), (b), and (c)—whole loose, whole pulled, and whole layered—dried figs means skin breaks that more than slightly affect the appearance of the product.

(f) *Seriously damaged by mechanical injury.* "Seriously damaged by mechanical injury" means injury to the styles

of whole dried figs as follows: (1) In Style I (a), Whole, loose, figs and Style I (b), Whole, pulled, figs, the seed tissue is mashed out beyond the outer wall or there are excessive skin breaks which affect materially the appearance of the dried figs for the applicable style; (2) in Style I (c), Whole, layered, figs, there are excessive skin breaks (other than the normal splitting for the style) to the extent that a dried fig cannot be identified as a whole, layered, fig.

(g) *Damaged by visible sugaring.* "Damaged by visible sugaring" means white sugar crystals which form on the exterior surface of a dried fig or portion of a dried fig so as to damage materially the appearance. Units showing a few lightly sugared spots are not considered as "Damaged by visible sugaring" unless singly or in combination with other defective units they affect the appearance or edibility, or both, for the respective grade.

(h) *'Damaged by other similar defects.* "Damaged by other similar defects" includes any exposed (external or cut surface) injury or defect not specifically mentioned (such as abnormally discolored areas other than from scars, disease, or sunburn) which more than slightly affects the appearance, edibility, or keeping quality of the dried figs, except that stems which attach the fig to the twig of the tree are not considered as "damage by other similar defects."

(i) *Seriously damaged by other similar defects.* "Seriously damaged by other similar defects" includes any exposed (external or cut surface) injury or defect not specifically mentioned (such as abnormally discolored areas other than from scars, disease, or sunburn) which affects materially the appearance, edibility, or keeping quality of the dried figs, except that stems which attach the fig to the twig of the tree are not considered as "seriously damaged by other similar defects."

(b) *Reasonably good flavor.* "Reasonably good flavor" means a clean and distinct dried fig flavor and odor which may possess very slight flavors or odors such as are characteristic of slight scorching or slight caramelization or may possess other very slight abnormal flavors or odors.

(c) *Typical and normal flavor.* "Typical and normal flavor" means a clean and distinct dried fig flavor and odor which may possess slight flavors or odors such as are characteristic of scorching or caramelization but may not possess any flavor in amounts resulting in objectionable or off flavors.

§ 52.1032 *Degrees of flavor and odor—*

(a) *Good flavor.* "Good flavor" means a clean and distinct dried fig flavor and odor free from any flavors or odors such as are characteristic of scorching or caramelization and free from other slight abnormal flavors or odors.

WORK SHEET

§ 2.1033 Work sheet for grades of
dried figs.

Size and kind of container.....							
Container mark or identification.....							
Label or brand.....							
Net weight.....							
Color type () White () Black.....							
Style (type of pack).....							
Size or sizes (whole, loose, figs): ---% Size ---; ---% Size ---; ---% Size ---							
Moisture content.....							%
Varietal characteristics: Similar --- Mixed ---							
Uniformity of color:							
White: Marked variation from Light --- Dark ---							%
Black: --- Uniform; Natural Black ---							%
Very light scars (uncalloused, etc.) ---							%
Uniformity of size: (Whole, pulled, and layered). Conspicuously larger ---; smaller ---							%
Maturity and development:							
(A) Well-matured ---							%
(B) Reasonably well-matured ---							%
(C) Fairly well-matured ---							%
Flavor and odor: (A), (B), (C) ---							
Count (per sample) ---							

Defects	White figs			Black figs			
	A	B	C	A	B	C	
Seriously damaged by: scars or disease; sunburn, mechanical injury, ¹ other similar defects.....	3%	5%	7%	5%	7%	8%	%
	Subtotal above defects						%
Damaged by: scars or disease; sunburn, mechanical injury, ¹ visible sunburn, other similar defects.....							%
Grand total: --- defects.....	5%	10%	15%	10%	15%	20%	%

U. S. Grade (including all factors).....	
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¹ "Damaged or seriously damaged by mechanical injury" is not applicable to any grade of Style II, sliced figs.

The United States Standards for Grades of Dried Figs (which is the third issue) contained in this subpart shall be come effective 30 days after the date of publication hereof in the FEDERAL REGISTER and thereupon will supersede the United States Standards for Grades of Dried Figs (§§ 52.1021-52.1035) which have been in effect since August 29, 1949.

Dated: November 22, 1955.

LEAL ROY W. LENNARTSON,
Deputy Administrator,
Marketing Services.

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